

Diemersdal Sauvignon Blanc 2017

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish.

Enjoy with summer foods and salads or serve chilled on its own.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Diemersdal Estate

winemaker : Thys Louw, Mari van der Merwe

wine of origin : Durbanville

analysis : alc : 12.9 % vol rs : 2.8 g/l pH : 3.38 ta : 5.4 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Terroir Slope: South facing slopes. Soil: Decomposed granite with high clay content. Climate: Moderate with cooling sea breezes from the Atlantic Ocean. Viticulture Trellising: 4 wire Perold. Age of vines: 9 - 28 years. Irrigation: Dry-land conditions.

about the harvest: The grapes were night harvested at full ripeness, with the blocks harvested and vinified separately. Yield: 8 - 12 t/ha

in the cellar : The grapes were crushed and de-stemmed reductively. Skin contact of 12 - 24 hours, pressed and settled for 6 - 12 hours. Racked and inoculated with selected yeasts e.g. VIN 7; QA 23; CKS; VL 3. Three weeks' alcoholic fermentation, temperature controlled at 12° - 14° C.



Diemersdal Estate

Durbanville

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www.diemersdal.co.za